

B5
1. (Amended) Method for processing olives obtaining an olive oil, comprising the steps of

- a) crushing the olives through a sieve and adding water in an amount of 1 to 40% by weight, based on the weight of the olives to increase the level of polyphenols;
 - b) malaxation of the olives obtained in step a);
 - c) decanting the olive oil;
- wherein the level of polyphenols in said olive oil is increased.

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22. (Amended) A food product according to claim 21, which is a vegetable oil.

- B7
24. (Amended) A method for preparing an olive paste, comprising the steps of
- (a) Crushing olives through a sieve, wherein water is added in an amount of 1 to 40% by weight based on the weight of the olives to increase the level of polyphenols;
 - (b) malaxation of the olives;
 - (c) separating olive kernel particles from the paste wherein the paste has a high level of polyphenols.

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28. (New) The food product according to claim 22, which is an extra virgin olive oil.

29. (New) A method for processing olives obtaining an olive oil, comprising the steps of

- (a) crushing the olives through a sieve;
- (b) malaxation of the olives obtained in step a);
- (c) decanting the olive oil;

wherein in step a) water is added in an amount of 6 to 40% by weight, based on the weight of the olives.